MODEL 473620408 • PRODUCT GUIDE

THIS GRILL IS FOR OUTDOOR USE ONLY.

⚠ CAUTION:
Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

INSTALLER/ASSEMBLER:
Leave this manual with consumer.

CONSUMER:
Keep this manual for future reference.

⚠ WARNING:
Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

⚠ CAUTION:
Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

If you have any questions or need assistance during assembly, please call 1-800-241-7548.

To insure your satisfaction and for follow-up service, **register your grill online at www.grillregistration.com**

DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

WARNING

1. **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
2. **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

Call Grill Service Center for Help and Parts

- If you need assistance with your product or warranty parts call **1-800-241-7548. Hours of Service Center Operation are 8:00 A.M. To 6:00 P.M. EST Monday - Friday.**

- To order non-warranty replacement parts or accessories please visit us on the web at www.charbroil. com or call 1-800-241-7548 and one of our friendly and knowledgeable agents will be glad to assist you.

IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____
See rating label on grill for serial number.

Date Purchased _____

CAUTION

For residential use only. Do not use for commercial cooking.

Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.*
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or *National Electrical Code, ANSI / NFPA 70,* or *Canadian Electrical Code, CSA C22.1.* Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- Grill is not for use in or on recreational vehicles and/or boats.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

WARNING

CALIFORNIA PROPOSITION 65

1. **Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.**

2. **This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.**
   Wash your hands after handling this product.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

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To insure your satisfaction and for follow-up service, register your grill online at: www.grillregistration.com

WARNING

Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

USE AND CARE

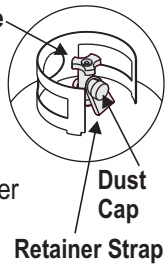
DANGER

- **NEVER store a spare LP cylinder under or near the appliance or in an enclosed area.**

- **Never fill a cylinder beyond 80% full.**
- **An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve.**
- **If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.**
- **If the above is not followed exactly, a fire causing death or serious injury may occur.**

LP Cylinder Removal, Transport and Storage

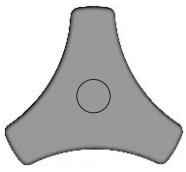
- Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect .Loosen cylinder screw beneath bottom shelf, then lift LP cylinder up and out of cart. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Always use cap and strap supplied with valve. Other types of caps or plugs may result in leakage of propane. **Failure to use dust cap as directed may result in serious personal injury and/or property damage.**
- A disconnected LP cylinder in storage or being transported must have a dust cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.



- Do not store an LP cylinder in an area where children play.

LP Cylinder

- **The LP cylinder used with your grill must meet the following requirements:**
- Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods. Transport Canada (TC). See LP cylinder collar for marking.
- LP cylinder valve must have:
  - Type 1 outlet compatible with regulator or grill.
  - Safety relief valve.
  - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP cylinders equipped with this type of valve.**



OPD Hand Wheel

- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.

LP cylinder in upright position for vapor withdrawal

LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder Filling

- Use only licensed and experienced dealers.
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under “Gas Companies” for nearest certified LP dealers.

LP Cylinder Exchange

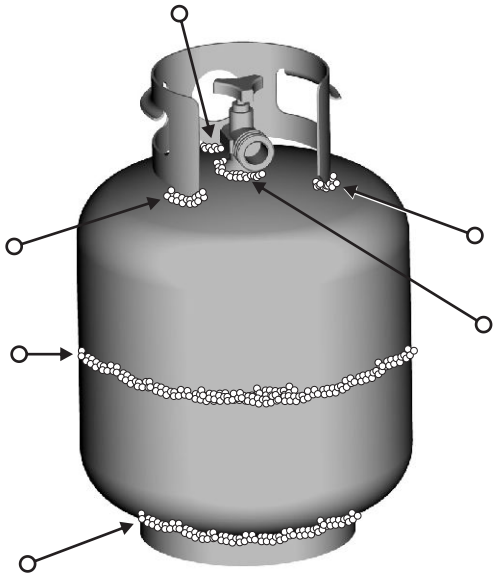
- Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.**
- Always keep new and exchanged LP cylinders in upright position during use, transit or storage.
- **Leak test new and exchanged LP cylinders BEFORE connecting to grill.**

LP Cylinder Leak Test

For your safety

- Leak test must be repeated each time LP cylinder is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.

▲ **Do not use household cleaning agents.** Damage to gas train components can result.

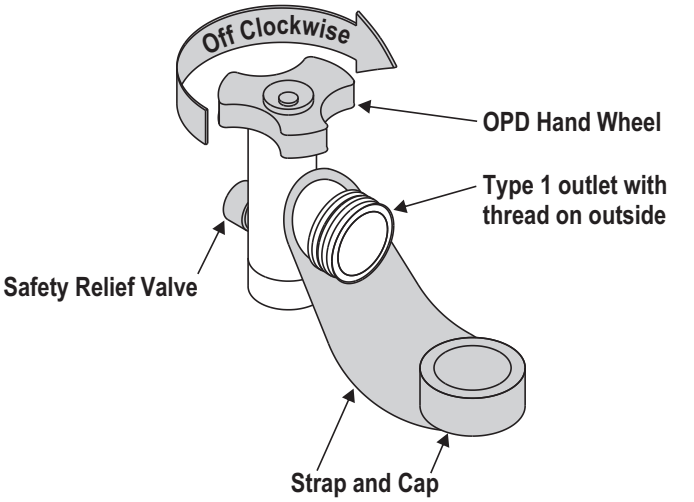


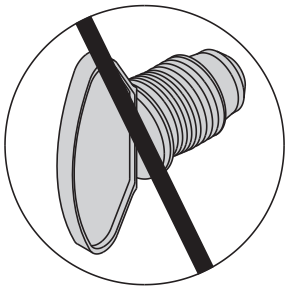
WARNING

If “growing” bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!

Connecting Regulator to the LP Cylinder

1. LP cylinder must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a **full stop**.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.

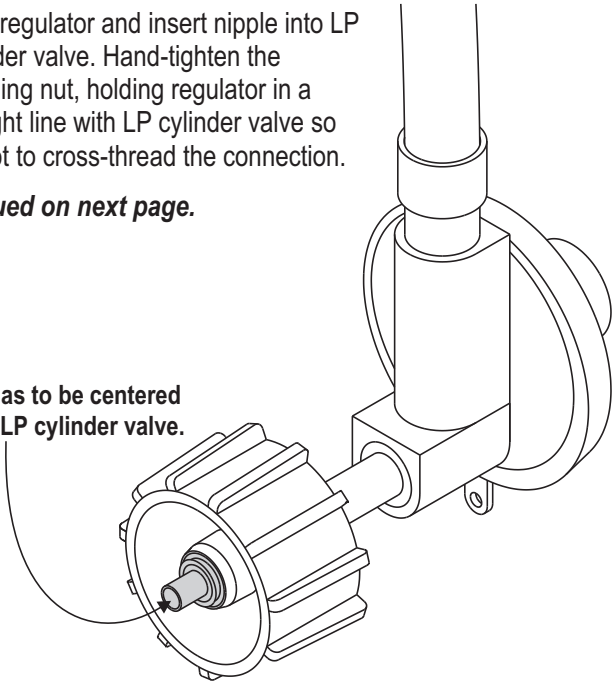


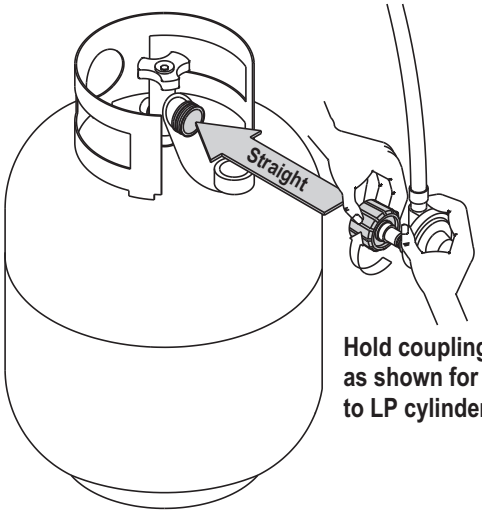


Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.

5. Hold regulator and insert nipple into LP cylinder valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.

Continued on next page.





Hold coupling nut and regulator as shown for proper connection to LP cylinder valve.

6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

DANGER

- Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

WARNING

- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, *immediately* close LPcylinder valve and call LP gas supplier or your fire department!

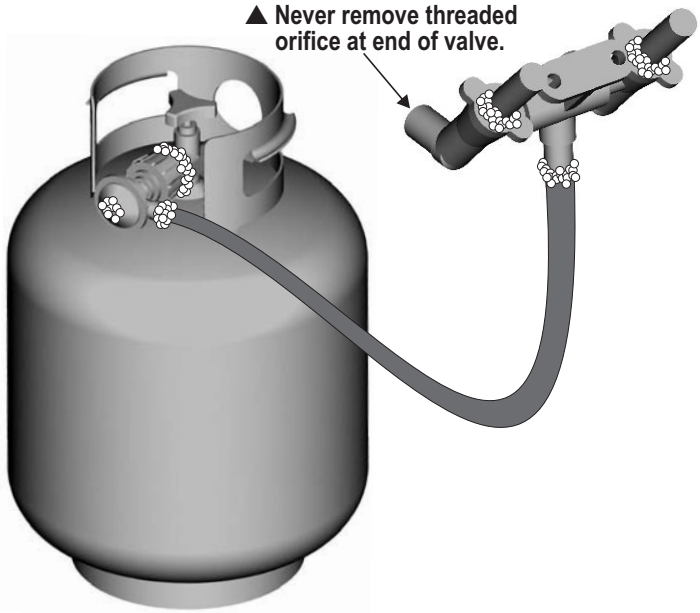
Leak Testing Valves, Hose and Regulator

1. Turn all grill control knobs to OFF.

2. Be sure regulator is tightly connected to LP cylinder.

3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding**.

4. Brush soapy solution onto areas circled below.



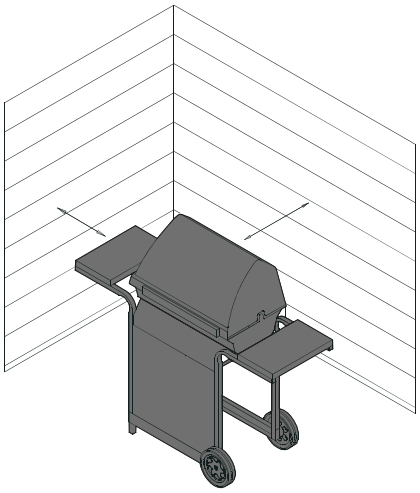
5. If "growing" bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by giving the serial, model number and name and part number of items needed (see parts list) to the Grill Service Center at 1-800-241-7548.

6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

WARNING

For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in sides or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. (*Unless briquets are supplied with your grill.)*
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc..



- **Apartment Dwellers:**

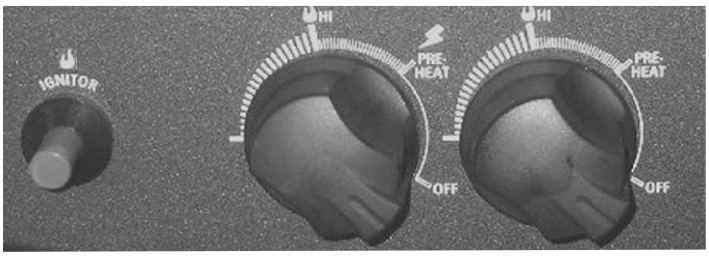
  Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**

Safety Tips

- ▲ Before opening LP cylinder valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP cylinder valve.
- ▲ If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for side shelves is 10 lbs.
- ▲ The grease cup **must** be inserted into grease clip and emptied after each use. Do not remove grease cup until grill has completely cooled.
- ▲ Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- ▲ If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ Only use the pressure regulator and hose assembly supplied with this grill. Replacement pressure regulator and hose assemblies must be specified or supplied by Char-Broil, LLC.
- ▲ If you have a grill problem see the *"Troubleshooting Section"*.
- ▲ If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

CAUTION

- **Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.**
- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.**
- **Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.**



Ignitor Lighting

▲ Do not lean over grill while lighting.

READ INSTRUCTIONS BEFORE LIGHTING

1. Turn OFF gas burner control valves.

2. Turn ON gas source or tank.

3. Open lid during lighting.

4. To ignite, turn left knob to ⚡ PRE-HEAT.

5. Push IGNITOR button rapidly.

6. If ignition does NOT occur in 5 seconds, turn the burner controls off, wait 5 minutes, and repeat the lighting procedure.

7. To ignite right burner, turn knob to PRE-HEAT.

CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidently ignite with risk of injury.

Match-Lighting

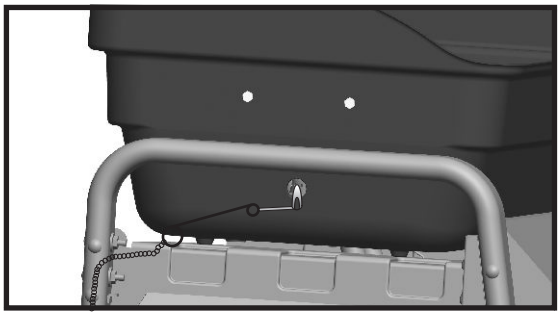
▲ Do not lean over grill while lighting.

1. Open lid during lighting.

2. Place lit match into match holder, then into side of grill bottom (as shown below).

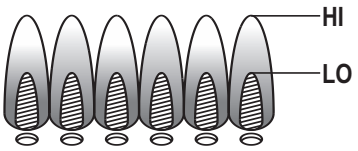
3. Push in and turn left knob to ⚡ PRE-HEAT. Be sure burner lights and stays lit.

4. To ignite right burner, turn knob to PRE-HEAT.



Burner Flame Check

- Remove cooking grates and flame tamers. Light burners, rotate knobs from HI to LO. You should see a smaller flame in LO position than seen on HI. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Turning Grill Off

- Turn all knobs to **OFF** position. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

Ignitor Check

- **Turn gas off at LP cylinder.** Press ignitor button rapidly. "Click" should be heard and spark seen each time between collector box or burner and electrode. See *"Troubleshooting"* if no click or spark.

Valve Check

- **Important: Make sure gas is off at LP cylinder before checking valves**. Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LO** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.

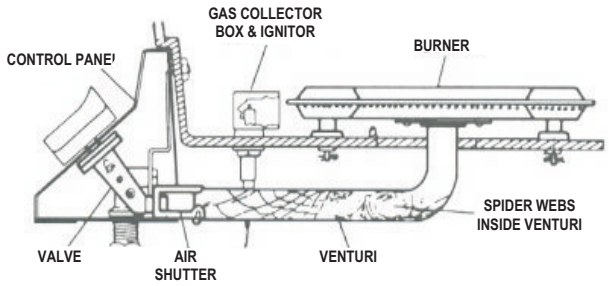
General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory **(and should never be painted)**. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry.

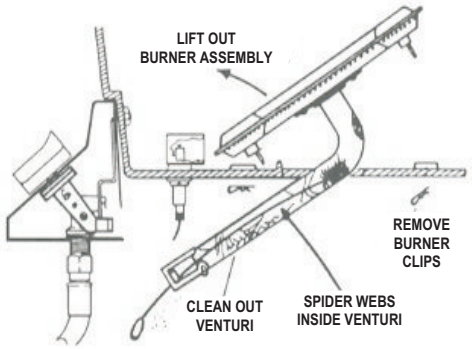
  ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

CAUTION

SPIDER ALERT!



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturi's.



In some areas of the country, spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the venturi behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner and venturi assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage, follow "*Cleaning the Burner Assembly*" instructions before starting grill.

Cleaning the Burner Assembly

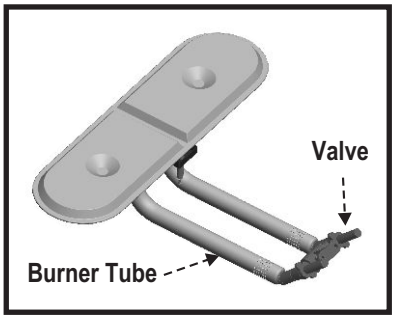
Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

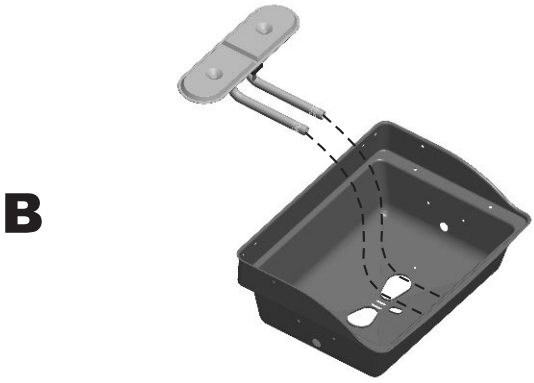
1. **Turn gas off at control knobs and LP cylinder.**
2. Remove cooking grate and vaporiser bar.
3. Under grill remove grease cup, disconnect ignitor wire and clips from burner. To remove clips pull down on large end of clip attached to the valve, turn away from valve, rotate upward and remove small end of clip from burner tube (A).
4. Inside grill remove burner assembly (B), clean ceramic portion of electrode with rubbing alcohol and a swab.
5. Clean outside of burner with soap and water. Lay burner upside down on flat surface, insert garden hose to force water through tubes. Make sure water comes out of all burner holes. Open clogged holes with a thin wire. Shake out excess water and examine holes. Due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
6. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out.
7. If not storing grill after cleaning, replace burner into grill bottom.
8. To reattach clips hold large curved end away from burner tube, insert small curved end into hole under burner tubes, turn clip towards valve, snap into place.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustration (A).

9. Reattach ignitor wire to electrode.
10. Reposition vaporiser bar and cooking grate. Reattach clean grease cup to grease clip.
11. Before cooking again on grill, perform a *"Leak Test"* and *"Burner Flame Check"*.

Correct burner-to-valve engagement





Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST.

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

PARTS LIST – Model No. 473620408

Key	Qty	Description	Part #
A	1	Firebox	80010015
B	1	Lid	80010016
C	1	Logo Plate	80009990
D	1	Hose/Valve/Regulator	80012864
E	1	Control Panel	80014243
F	1	Burner Assembly	80010019
G	1	Side Shelf, Right	80014145
H	1	Side Shelf, Left	80014146
I	1	Bracket, Tank Retainer	80010013
J	1	Heat Shield	80010031
K	2	Wheel	80008428
L	1	Axle Rod	80009998
M	1	Cart Leg, Upper Left	80012877
N	1	Match Holder	80010000
O	1	Cart Leg, Upper Right	80014147
P	1	Cart Side, Right	80014148
Q	1	Cart Side, Left	80014149
R	2	Back Brace	80010048
S	1	Front Panel	80014247
T	1	Handle	80010030
U	1	Heat Tent	80008387
V	1	Cooking Grate	80008388
W	1	Condiment Basket, Wire	80008446
X	1	Tank Exclusion wire	80008439
Y	2	Control Knob	80007931
Z	1	Ignitor	80010009

Key	Qty	Description	Part #
AA	1	Grease Cup	80007940
BB	1	Clip, Grease Cup	80007939
CC	2	Upper Hinge	80010011
DD	2	Lower Hinge	80010010
EE	2	Leg Extenders	80008427
FF	1	Tool Holder	80010014
GG	1	Swing Away	80008389
	1	Product Manual, English	80014242
	1	Hardware Pack	80008441
	1	Screwdriver	
	16	#10-24x1-1/4" Machine Screw	
	30	#10-24 Wing nut	
	12	#10-24x2" Machine Screw	
	1	Wheel Bushing	
	16	#10-24x1/2" Machine Screw	
	2	#10-24x2-1/4" Machine Screw	
	2	Flat Washer	
	34	Fiber Washer	
	4	#10-24 Flange Nut	
	8	#10-24 Rectangular Nut	
	3	Hitch Pin	
	2	Hinge Pin	
	2	#8 Sheet Metal Screw	

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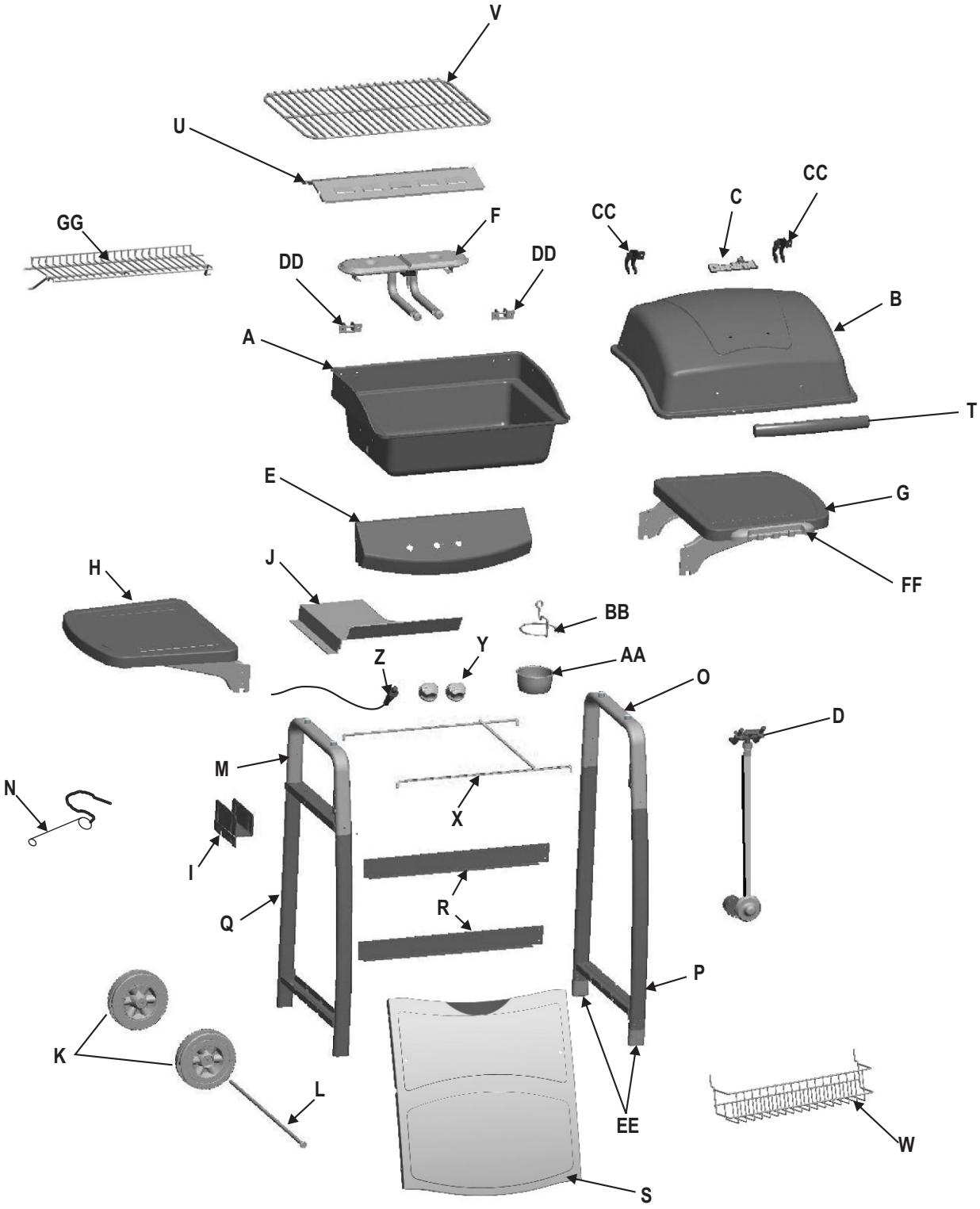
PARTS DIAGRAM – Model No. 473620408



Estimated assembly time: 45 minutes.

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

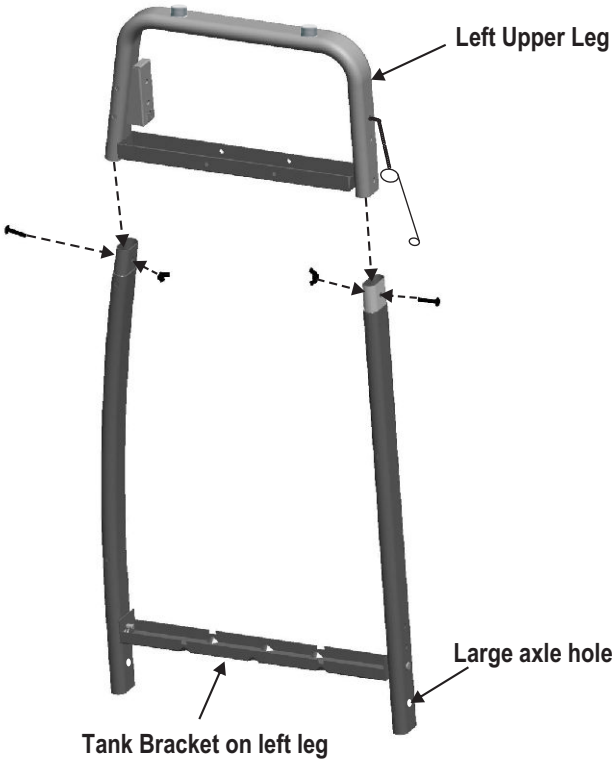
ASSEMBLY – Model No. 473620408

1 Attach left upper leg onto lower legs with **#10-24x1-1/4" machine screws** and **#10-24 wing nuts**.

NOTE: Lower Left Leg has notches on tank support

Qty: 2
#10-24x1-1/4"
Machine Screw

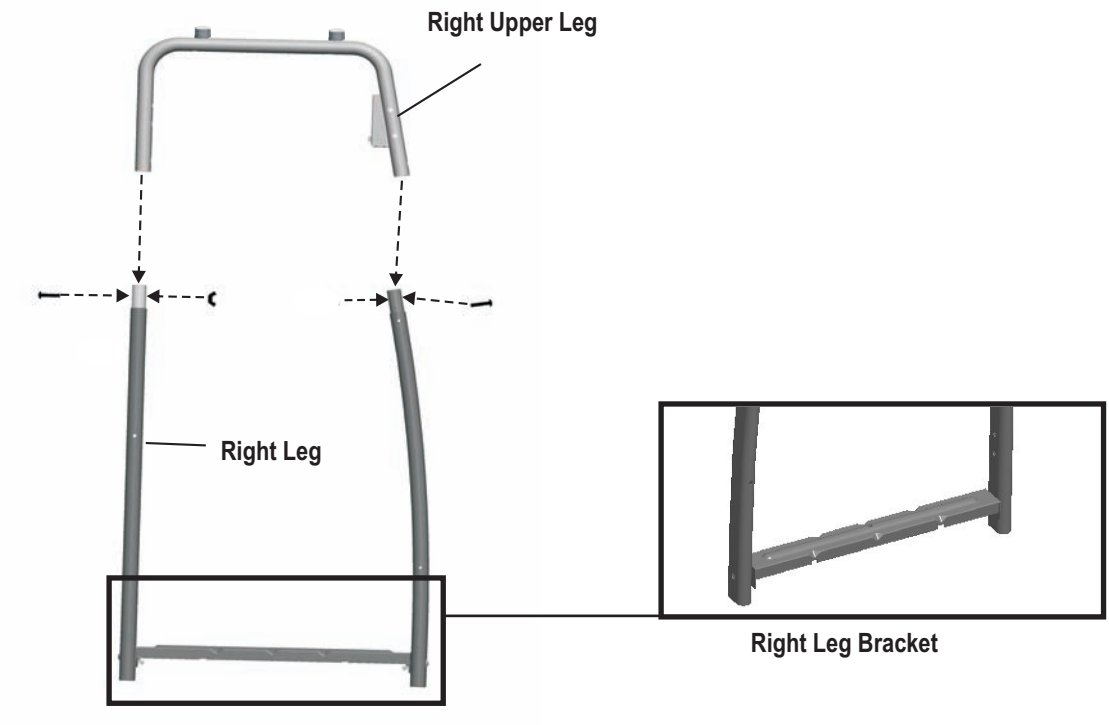
Qty: 2
#10-24
WingNut



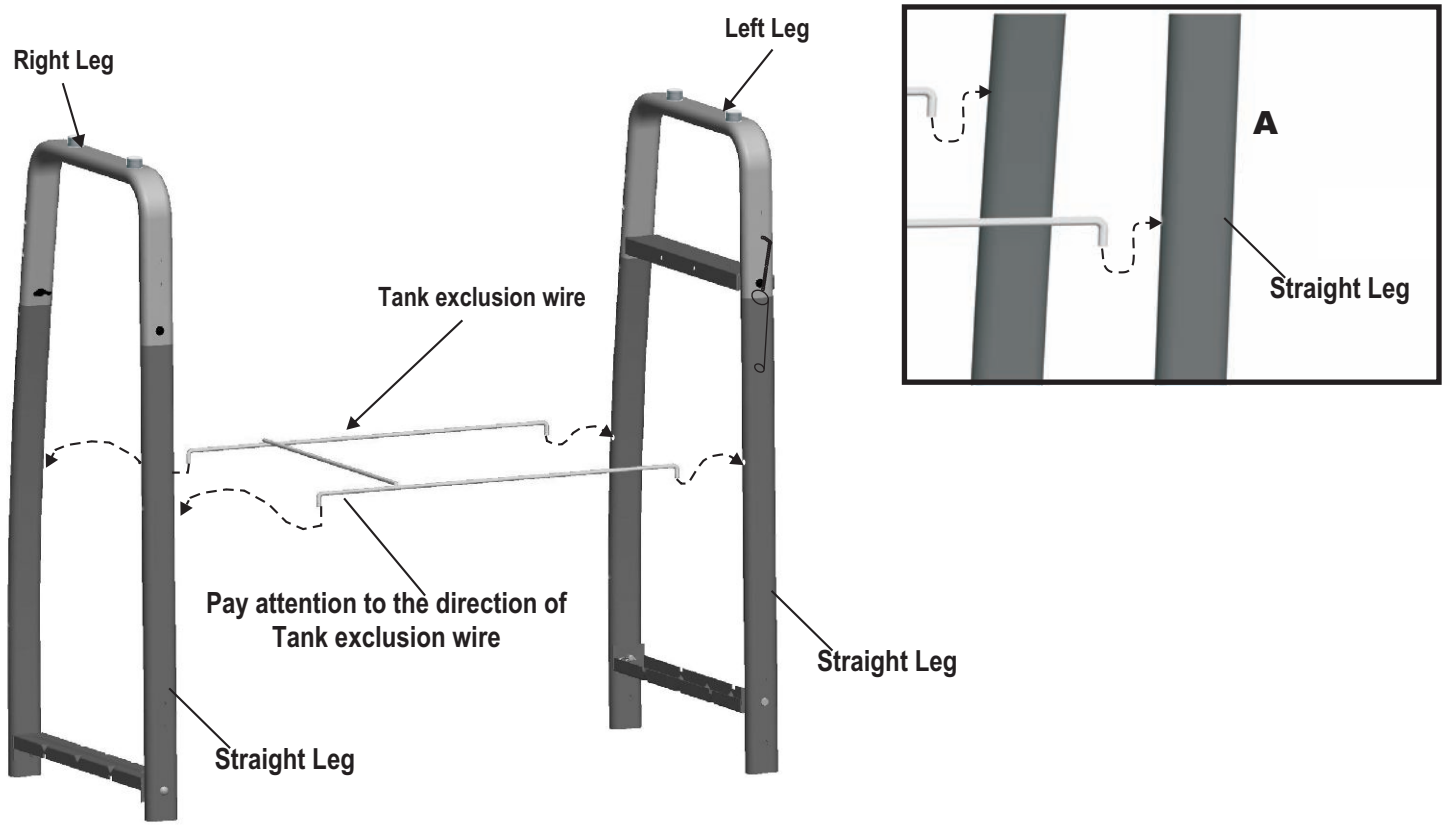
2 Attach right upper leg onto lower legs with **#10-24x1-1/4" machine screws** and **#10-24 wing nuts**.

Qty: 2
#10-24x1-1/4"
Machine Screw

Qty: 2
#10-24
Wing Nut



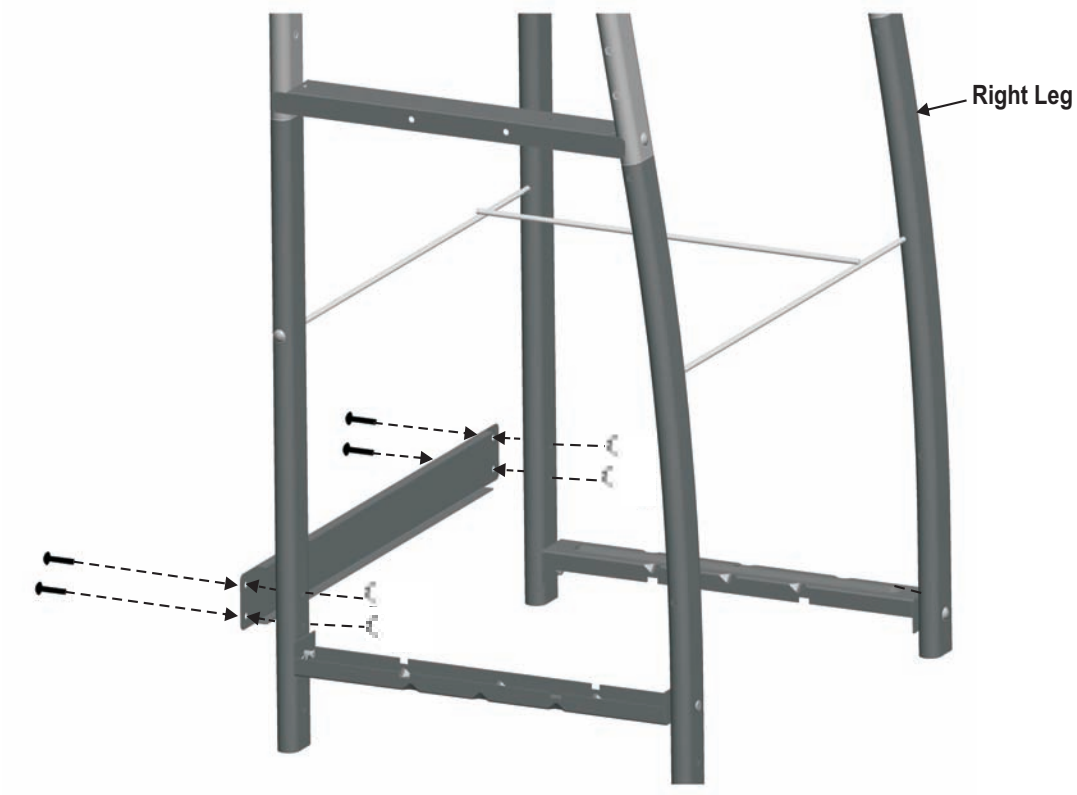
3 **(A)** Hook the tank exclusion wires into lower legs. Note correct position of tank wire.



4 Place back brace with rating label between back legs . Attach using **#10-24x1-1/4" machine screws** and **#10-24 wing nuts**.

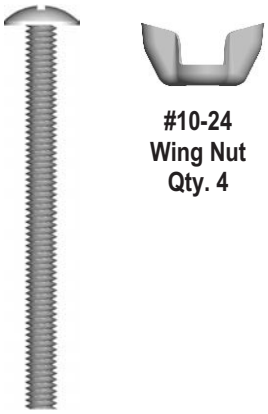
Qty: 4
#10-24x1-1/4”
Machine Screw

Qty: 4
#10-24
Wing Nut



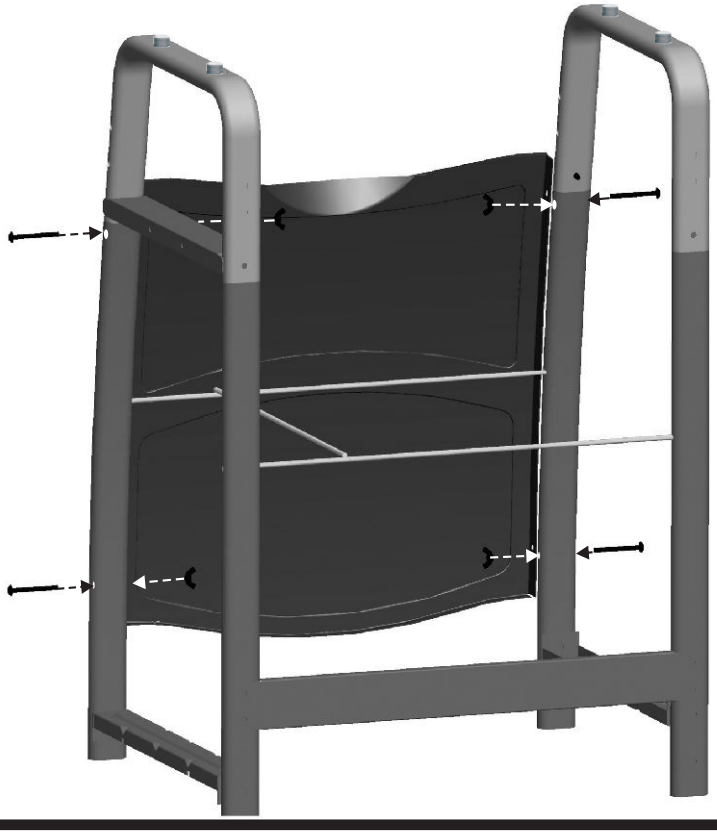
5

Attach front panel to front of cart with **#10-24x2" machine screws** and **#10-24 wing nuts**.



#10-24x2"
Machine Screw
Qty. 4

#10-24
Wing Nut
Qty. 4

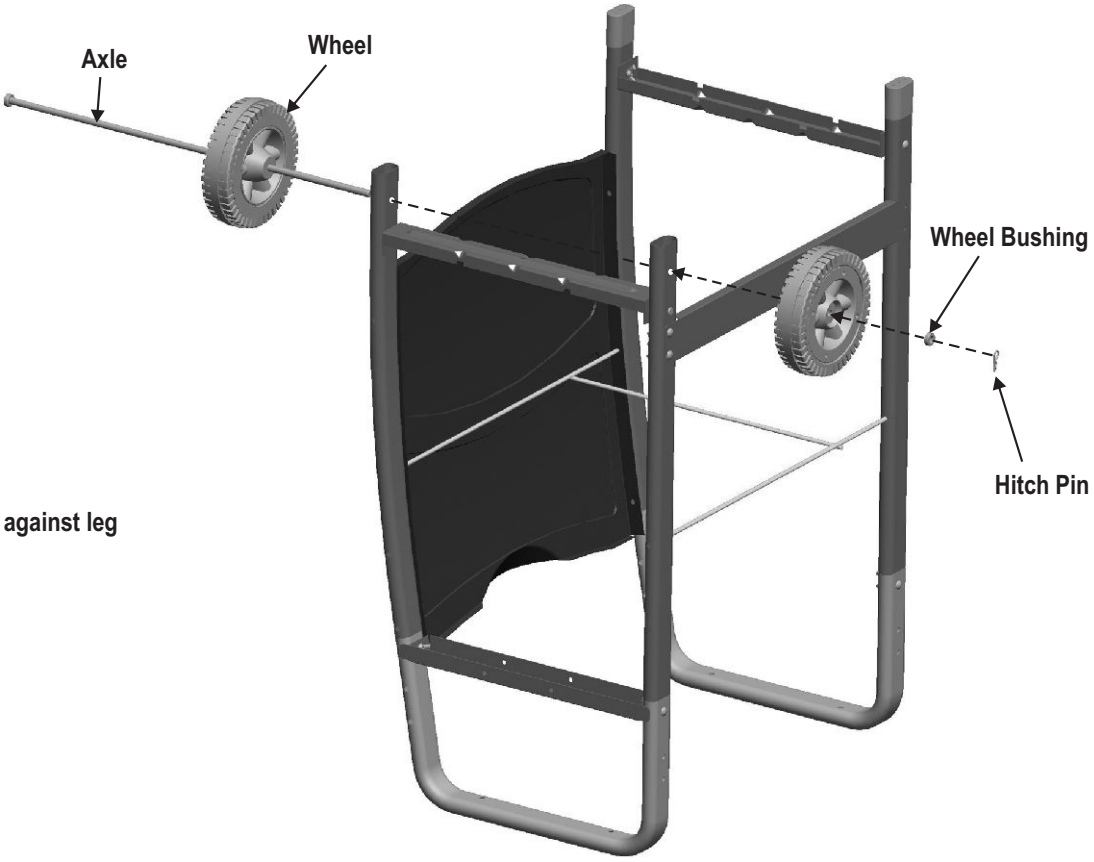


6

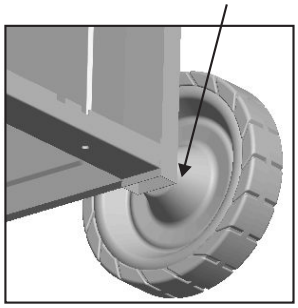
Turn assembly upside-down. Insert axle rod into wheel, legs and other wheel. Attach with a wheel bushing and hitch pin.

1" Hitch Pin
Qty. 1

Wheel Bushing
Qty. 1



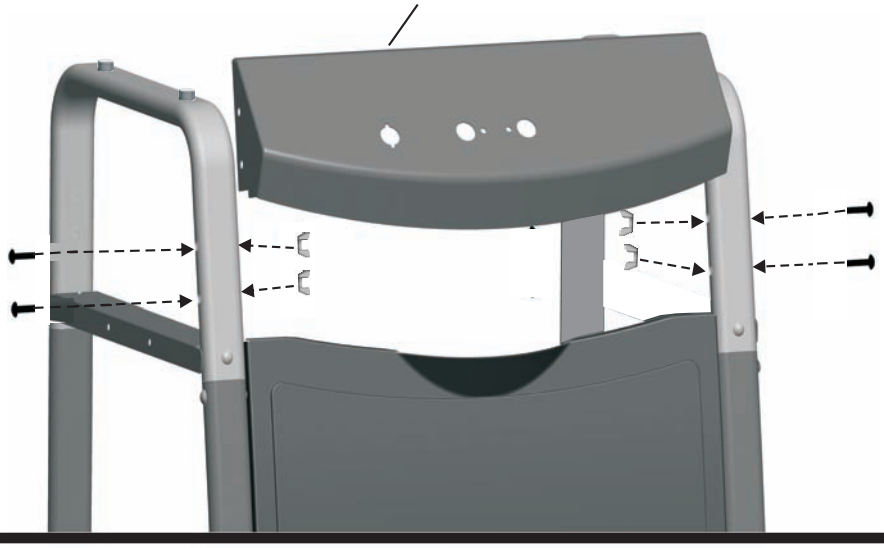
"Cone" side of wheel against leg



7 Attach control panel to cart with **#10-24x2" machine screws** and **#10-24 wing nuts**.

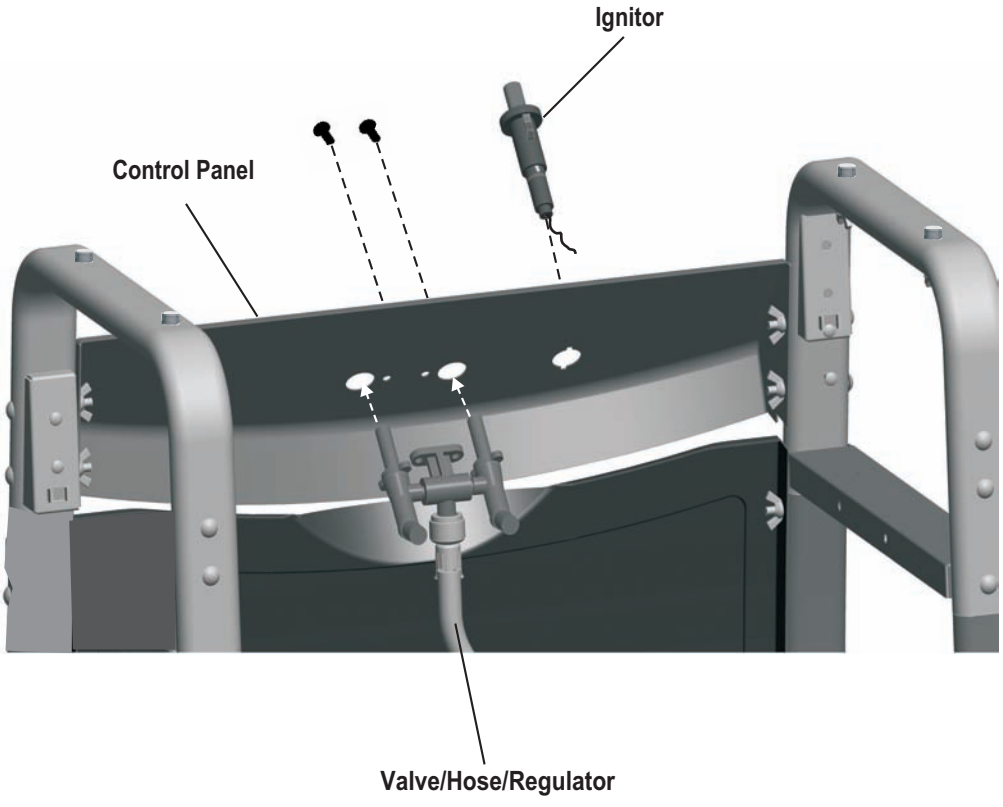
#10-24 Wing Nut Qty. 4

Qty: 4 #10-24x2" Machine Screw



8 Place valve/hose/regulator onto control panel. Attach with **two #10-24x1/2" machine screws.** (Note: Make sure the two valve stems are leveled; otherwise, this can cause main burner level problems.) Insert ignitor into control panel. Connect round terminal of the ignitor wire to pin located at the end of ignitor.

Qty: 2 #10-24x1/2" Machine Screw



9

A Place firebox on cart. Attach with **#10-24x2" machine screws, fiber washers** and **#10-24 wing nuts**.

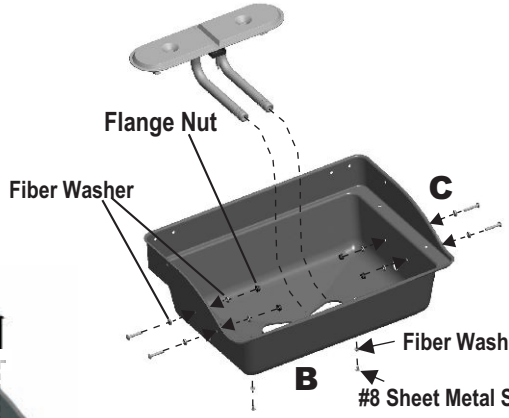
B Place burner assembly into firebox. Make sure venturi tubes and valves are correctly engaged. If burner is not leveled from left to right, adjust the two screws attaching valve to control panel in Step 8. Attach burner assembly to firebox with **fiber washers** and **#8 sheet metal screws**.

C Insert #10-24x1-1/4" screws into each side of firebox as shown. Inside firebox attach fiber washers and flanged nuts to screws.

D Push control knobs onto valve stems.

E Connect ignitor wire to electrode terminal on burner.

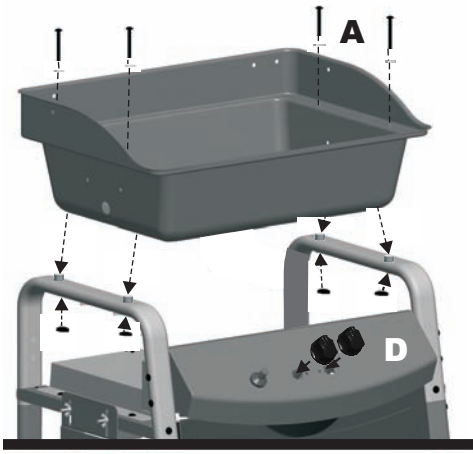
Qty: 2
#8 Sheet Metal Screw



Qty.4
#10-24
Wing Nut

Qty: 4
#10-24x1-1/4"
Machine Screw

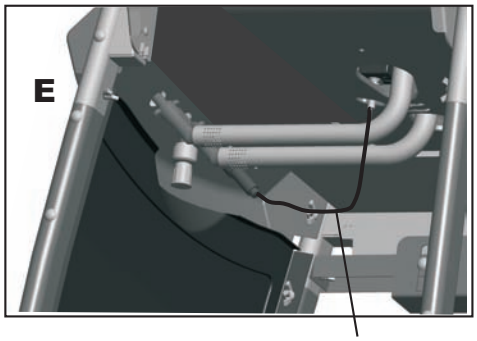
Qty: 4
#10-24x2"
Machine Screw



Qty: 14
Fiber Washer

Qty: 4
#10-24
Flange Nut

Correctly assembled valve in burner tube



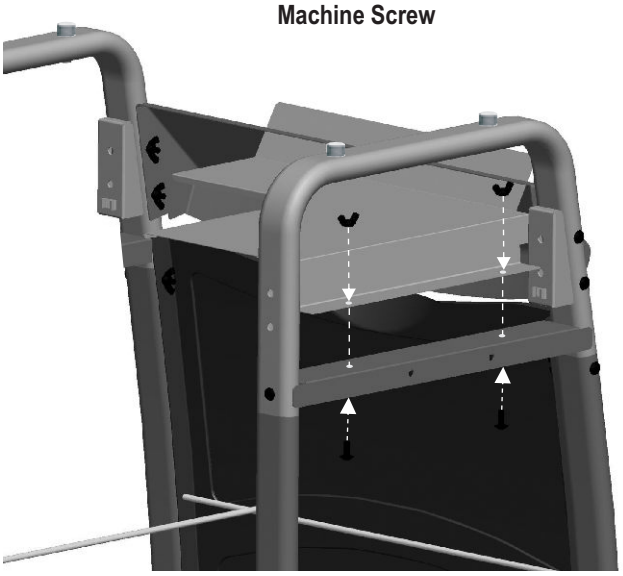
Ignitor Wire

10

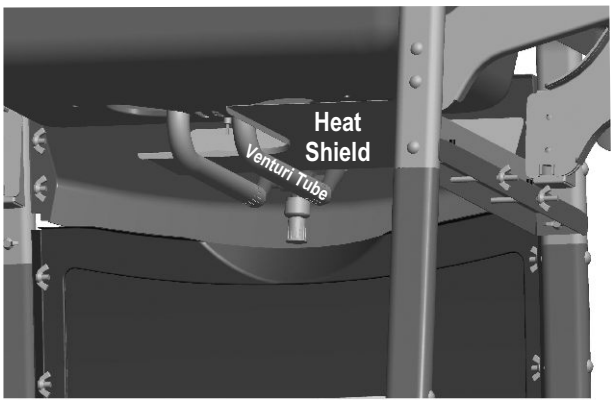
Attach heat shield to left upper bracket using **#10-24x1/2" machine screws and #10-24 wing nuts.**

Qty: 2
#10-24x1/2"
Machine Screw

Qty. 2
#10-24
Wing Nut

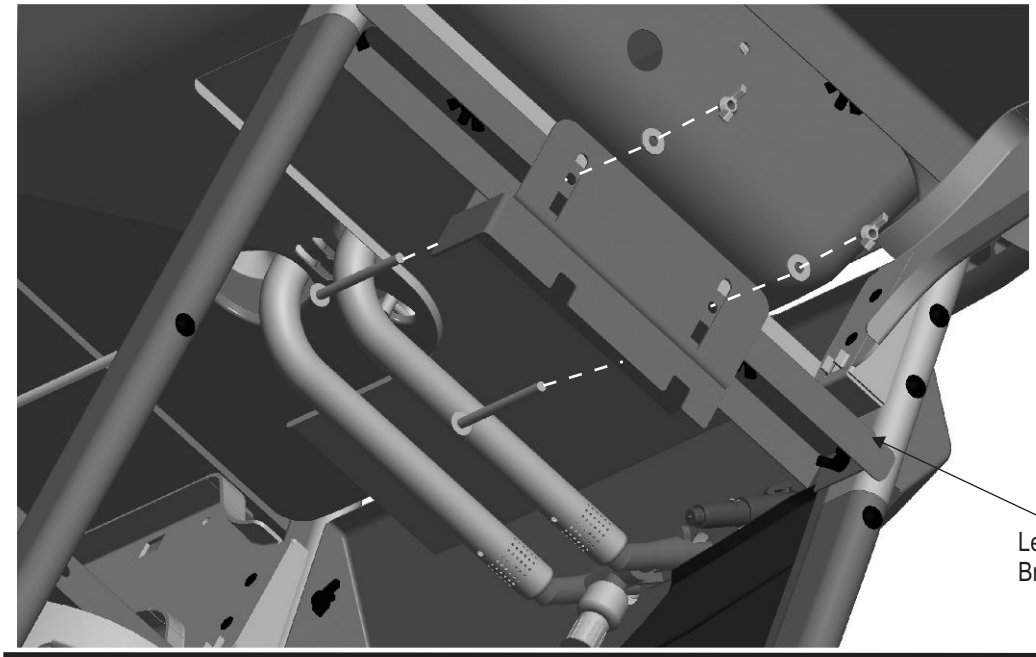


Warning: Make sure heat shield is placed above the two venturis, or else it drops down and may fail to protect tank from being overheated.



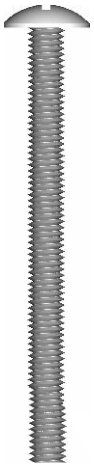
11 Attach tank retainer onto left side brace using **#10-24x2-1/4" machine screws, flat washers and #10-24 wing nuts.**

Looking underneath on left side of cart



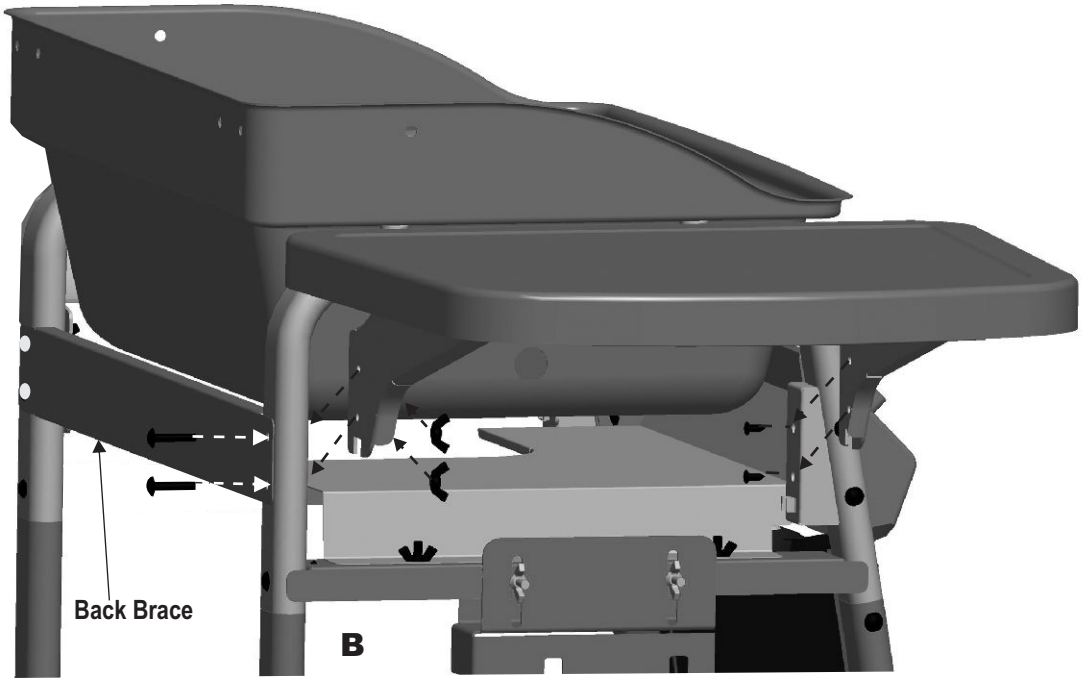
Qty: 2
Flat Washer

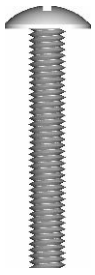
Qty: 2
#10-24
Wing Nut



Qty: 2
#10-24x2-1/4"
Machine Screw

12 Place shelf onto wedge shaped brackets on cart. Attach second back brace with spare tank warning label and shelf bracket to **back leg** with **#10-24x1-1/4" machine screws** and **wing nuts**. Attach front leg with **#10-24x1/2" machine screws**. Repeat these steps for the other side.





Qty: 4
#10-24x1-1/4"
Machine Screw

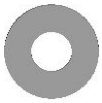
Qty: 4
#10-24x1/2"
Machine Screw

Qty: 4
#10-24
Wing Nut

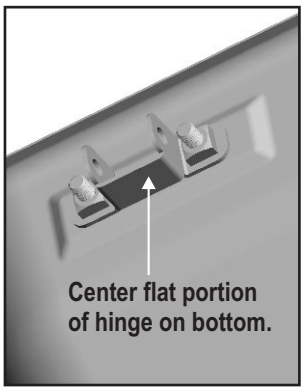
13 Attach lower lid hinges to back of firebox using two **#10-24x1/2" machine screws**, **fiber washers** and **#10-24 rectangular nuts per hinge.** The center flat portion of the hinge should be on the bottom (see inset below).

Qty: 4
#10-24X1/2"
Machine Screw

Qty: 4
#10-24
Rectangle Nut



Qty: 8
Fiber Washer



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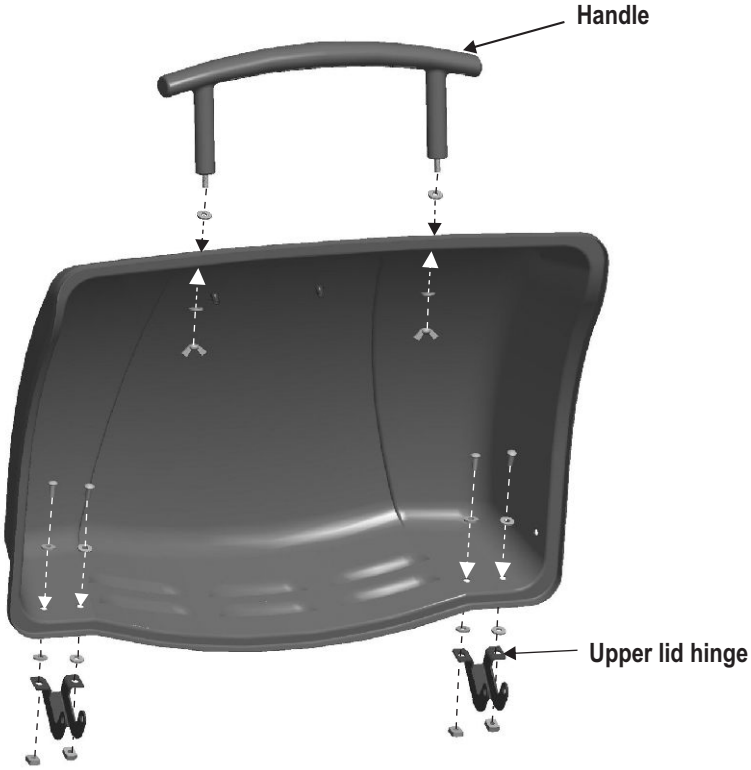
14 A Attach handle to front of lid using **fiber washers** and **#10-24 wing nuts**.
B Attach upper lid hinges to back of lid using **#10-24x1/2" machine screws**, **fiber washers**, and **#10-24 rectangular nuts** per hinge. Hinges should curve downward when properly installed.

Qty: 4
#10-24X1/2"
Machine Screw

Qty: 4
#10-24
Rectangle Nut

Qty: 12
Fiber Washer

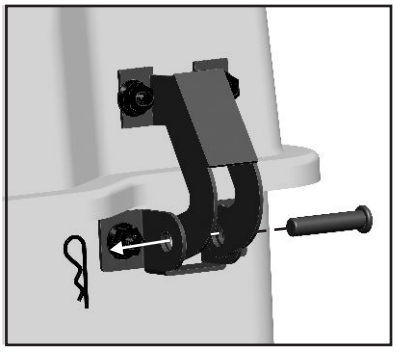
Qty: 2
#10-24 Wing Nut

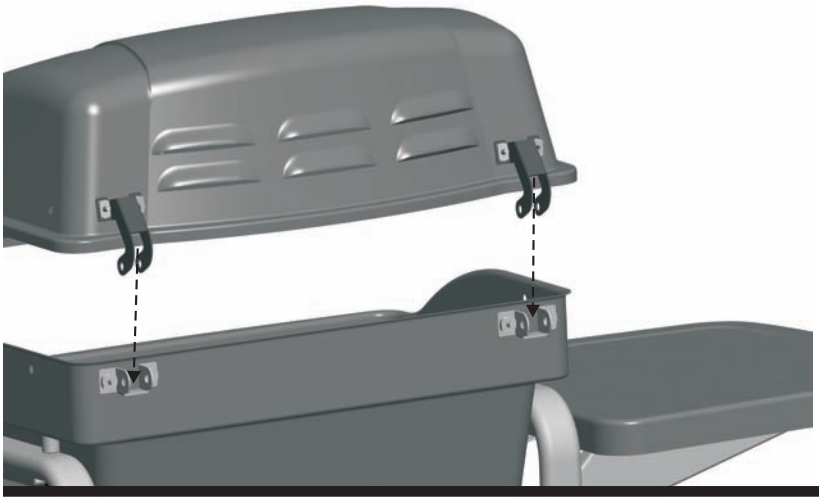


15 Place lid assembly onto firebox, aligning hinges. Hinges on lid fit inside hinges on firebox. Secure using **two hinge pins** and **hitch pins**.

Hinge Pin
Qty. 2

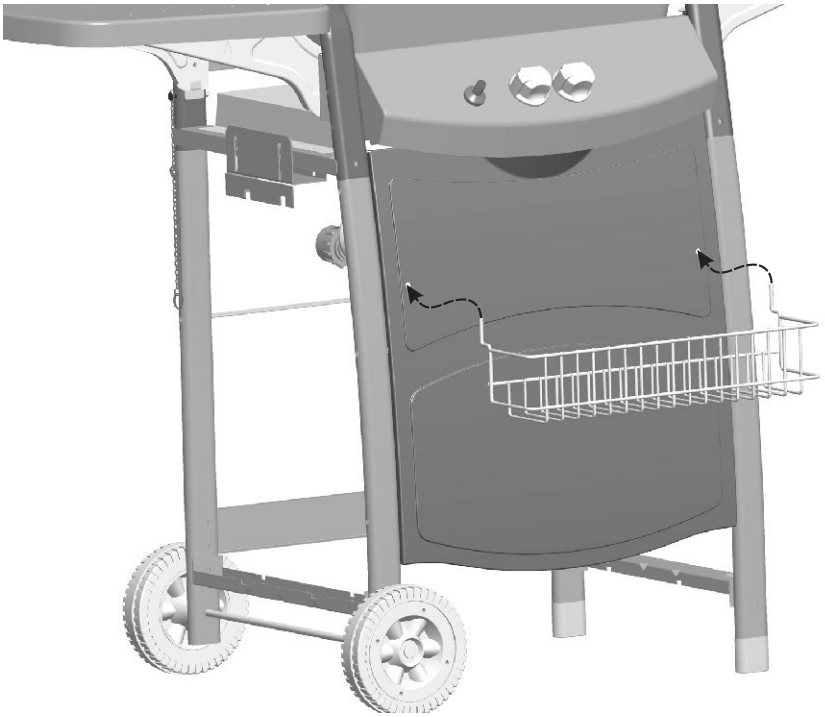
1” Hitch Pin
Qty. 2



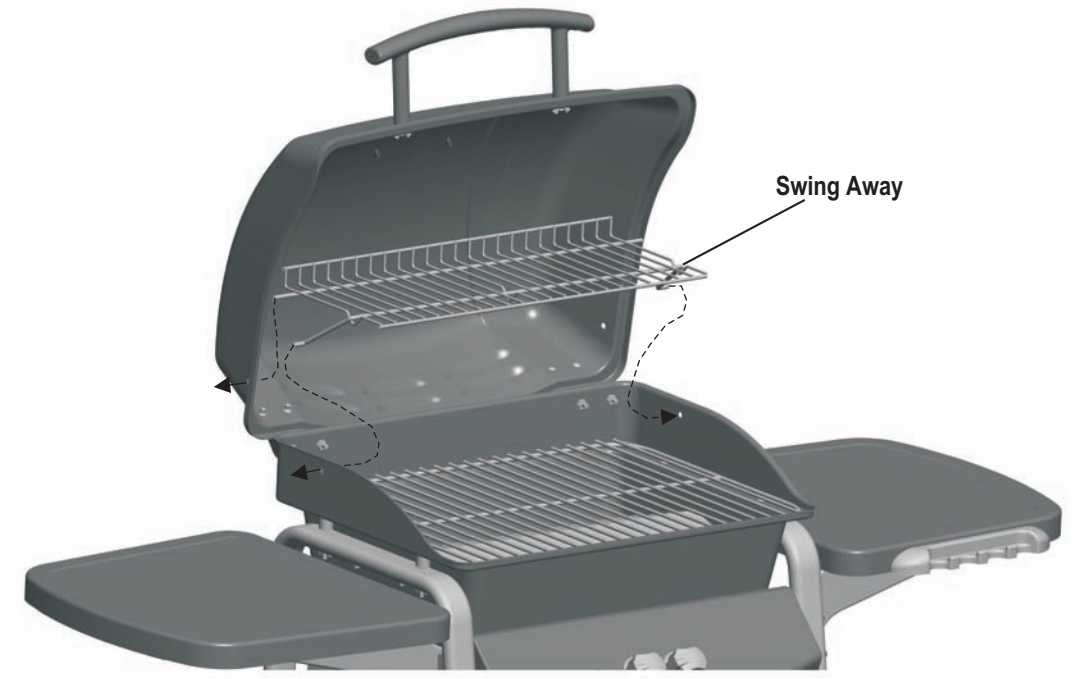


16 Place heat tent inside firebox. Place cooking grate onto firebox.

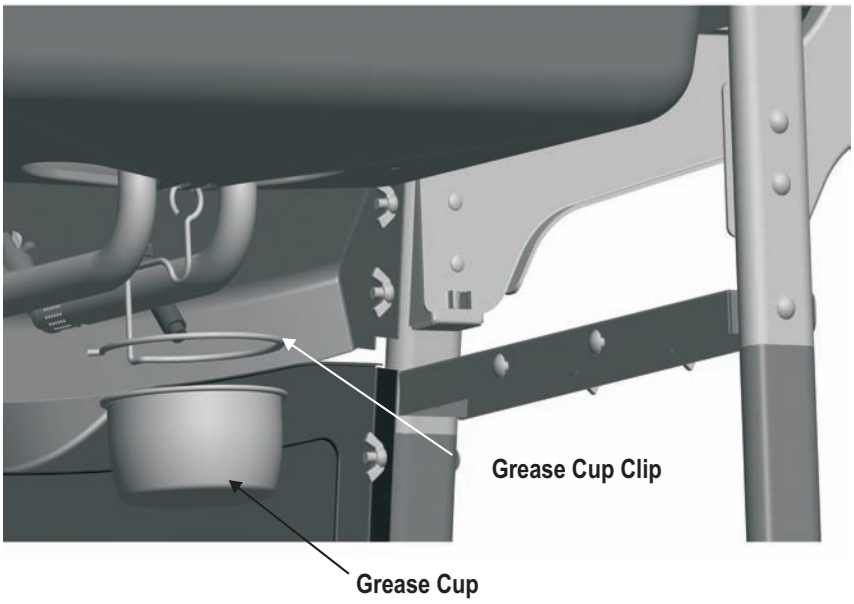
17 Attach condiment basket to upper front panel as shown below.



18 Insert ends of Swing Away pivot wire into holes in sides of grill lid. Insert ends of Swing Away leg wire into holes in sides of firebox. NOTE: Pivot and leg wires, running side-to-side, should be under wires running front-to-back. If pivot and leg wires are on top, Swing Away is installed upside-down.



19 Hang grease cup clip from bottom of firebox and place grease cup into grease clip



CAUTION

Failure to install grease cup clip and cup will cause hot grease to drip from bottom of grill with risk of fire or property damage.

20 Tank collar opening must face to front of grill. Loosen wing nuts from tank retainer bracket. Set bottom of tank into notches of tank bracket. Place tank retainer bracket onto tank collar and tighten wing nuts.

LP CYLINDER IS SOLD SEPARATELY. Fill and leak check the cylinder before attaching to grill and regulator (see Use & Care section). Once cylinder has been filled and leak checked, place cylinder into notches in tank support bracket.**Make sure cylinder valve is facing front of grill. See Use & Care section of this manual to perform the "Burner Flame Check" and for important safety instructions before using.**

Correctly Installed LP cylinder.

CAUTION

Cylinder valve must face to front of cart once tank is attached. Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.

Always keep LP cylinders in upright position during use, transport, and storage.

EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	• Damaged hose.	• Turn off gas at LP cylinder or at source on natural gas systems. If anything but burned, replace valve/hose/regulator. If burned, discontinue use of product until a plumber has investigated cause and corrections are made.
Gas leaking from LP cylinder.	• Mechanical failure due to rusting or mishandling.	• Replace LP cylinder.
Gas leaking from LP cylinder valve.	• Failure of cylinder valve from mishandling or mechanical failure.	• Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	• Improper installation, connection not tight, failure of rubber seal.	• Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	• Fire in burner tube section of burner due to blockage.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.
Grease fire or continuous excessive flames above cooking surface.	• Too much grease buildup in burner area.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup, and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. *Continued on next page.*	**GAS ISSUES:** • Trying to light wrong burner.	• See instructions on control panel and in Use and Care section.
	• Burner not engaged with control valve.	• Make sure valves are positioned inside of burner tubes.
	• Obstruction in burner.	• Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.
	• No gas flow.	• Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to “Sudden drop in gas flow.”
	• Vapor lock at coupling nut to LP cylinder.	• Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry.
	• Coupling nut and LP cylinder valve not fully connected.	• Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.
	ELECTRICAL ISSUES: • Electrode cracked or broken; “sparks at crack.”	• Replace electrode(s).
	• Electrode tip not in proper position.	Main Burners: • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8” to 1/4”. Adjust if necessary. Sideburner (if featured): • Tip of electrode should be pointing toward gas port opening on burner. the distance should be 1/8” to 3/16”. Adjust if necessary.
	• Wire and/or electrode covered with cooking residue.	• Clean wire and/or electrode with rubbing alcohol and clean swab.
	• Wires are loose or disconnected.	• Reconnect wires or replace electrode/wire assembly.
	• Wires are shorting (sparking) between ignitor and electrode.	• Replace ignitor wire/electrode assembly.

Troubleshooting (*continued*)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor.	**PIEZO PUSH-BUTTON AND ROTARY:** • Push-button sticks at bottom. • Rotary knob rotates without clicking. • Sparking between ignitor and electrode.	• Replace ignitor. • Replace knob. • Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner(s) will not match light.	• See **"GAS ISSUES:"** on previous page. • Match will not reach. • Improper method of match-lighting.	• Use long-stem match (fireplace match). • See "Match-Lighting" section of Use and Care.
Low flame, drop in gas flow.	• Out of gas. • Excess flow valve tripped. • Vapor lock at coupling nut/LP cylinder connection.	• Check for gas in LP cylinder. • Turn off control and tank knobs, wait 30 seconds, turn tank knob on slowly, light grill. If flames are still low, turn off control and tank knobs and disconnect regulator. Reconnect regulator, turn tank knob on slowly, light grill. • Turn off control and tank knobs and disconnect regulator. Reconnect regulator, turn on tank knob slowly, light grill.
Flames blow out.	• High or gusting winds. • Low on LP gas. • Excess flow valve tripped.	• Turn front of grill to face wind or increase flame height. • Refill LP cylinder. • Refer to "Sudden drop in gas flow" above.
Flare-up.	• Grease buildup. • Excessive fat in meat. • Excessive cooking temperature.	• Clean burners and inside of grill/firebox. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	• Grease trapped by food buildup around burner system.	• Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	• Burner and/or burner tubes are blocked.	• Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.
Unable to fill LP cylinder.	• Some dealers have older fill nozzles with worn threads.	• The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.

LIMITED WARRANTY

Manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase.

The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid, by the consumer, for review and examination.

One year LIMITED warranty

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts listed below which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs. **The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.**

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice and register your new product immediately. Defective or missing parts subject to this limited warranty will not be replaced without registration and proof of purchase. Register online at http://www.charbroil.com or complete and return via mail the Product Registration Card located on the last page of the Use & Care manual included with this product and retain your sales receipt for proof of purchase.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces.

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Service calls to your home.
2. Repairs when your product is used for other than normal, single-family household or residential use.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
4. Any food loss due to product failures.
5. Replacement parts or repair labor costs for units operated outside the United States or Canada.
6. Pickup and delivery of your product.
7. Repairs to parts or systems resulting from unauthorized modifications made to the product.
8. The removal and/or reinstallation of your product.
9. Shipping cost, standard or expedited, for warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defect parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration,
replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.
THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.

Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. **This warranty only applies to units purchased from an authorized retailer and or re-seller.**

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Char-Broil Consumer Relations
P. O. Box 1240
Columbus, GA 31902-1240

Consumer returns will not be accepted unless a valid Return Authorization is first acquired by calling 1-800-241-7548 and then clearly marked on the outside of the package and the package is shipped freight/postage pre-paid to the address above.

Page intentionally blank

Please register your grill online at:

WWW.GRILLREGISTRATION.COM

(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND RETURN IT *WITHIN* 10 DAYS OF PURCHASE. *FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE.*
LLENE ESTA TARJETA Y DEVUÉLVALA DENTRO DE LOS 10 DÍAS DE LA COMPRA. *SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTÍA.*
VEUILLEZ COMPLÉTER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT.
LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ÊTRE AFFECTÉE SI VOUS NE LE FAITES PAS.

1 **First Name/Nombre/Prénom** **Initial/Inicial/Initiale** **Last Name/Apellido/Nom de famille**

Address (number and street)/**Dirección** (número y calle)/**Adresse** (numéro et rue) **Apt Number/Nº de apart./Nº d'appt.**

City/Ciudad/Ville **State/Estado/Province** **Zip Code/Código zip/Code postal**

2 **E-mail Address/Dirección de correo electrónico/Adresse électronique**
If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.
Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.
Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.

(Example: your name@your host.com) (Ejemplo: su nombre@su host.com) (Exemple : votre nom@votre hôte.com)

3 **Phone Number/Número telefónico/Numéro de téléphone**

4 **IMPORTANT!/¡IMPORTANTE!/IMPORTANT!**
Write Serial Number and Model Number in spaces below.
Escriba en los espacios de abajo el número de serie y el número de modelo.
Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

6 **Date of Purchase/Fecha de compra/Date de l'achat**

7 **Store Name/Nombre de la tienda/Nom du magasin**

8 **Purchase Price/Precio de compra/Prix d'achat**
$ .00

5 **Your Gender/Sexo/Sexe**: 1.☐ Male/Masculino/Masculin 2.☐ Female/Femenino/Féminin

9 **Which product are your registering?**
¿Qué producto está registrando?
Quel produit enregistrez-vous?
1.☐ Gas Grill/Parrila a gas/ Gril au gaz
2.☐ Electric Grill/Parrilla eléctrica/ Gril électrique
3.☐ Smoker/Ahumador/Fumoir
4.☐ Charcoal Grill/Parrila a carbón/ Barbecue au charbon
5.☐ Charcoal Smoker/Ahumador a carbón/Fumoir au charbon
6.☐ Outdoor Fireplace/Chimenea para exteriores/Foyer extérieur
7.☐ Cooker/Fryer / Cocina/freidora / Cuiseur/Friteuse
8.☐ Other/Otro/Autre

Mail to: / Envíelo a:
Product Registration Dept.
PO BOX 1240
Columbus, Georgia 31902-1240

10 **Which of these <u>sources</u> influenced your decision to buy this product? (check all that apply)**
¿Cuál de estas <u>fuentes</u> influenció a su decisión de comprar este producto? (Marque todas las que correspondan)
Parmi les <u>éléments ci-dessous</u>, qu'est-ce qui a influencé votre décision d'acheter ce produit? (Cochez tous les éléments s'appliquant)
1.☐ Magazine/newspaper advertisement / Propaganda en revista/periódico / Publicité dans un magazine ou dans un journal
2.☐ Television commercial/Comercial televisivo/Publicité à la télévision
3.☐ Grill was assembled/La parrilla estaba ensamblada/Le gril était déjà assemblé
4.☐ In-store display/Exhibidor en la tienda/Promotion sur le lieu de vente
5.☐ Store circular/Circular de la tienda/Prospectus de magasin
6.☐ Brand name/Marca/Marque
7.☐ Product style/Estilo del producto/Style du produit
8.☐ Price/value / Precio/valor / Rapport prix/valeur
9.☐ Product quality/Calidad del producto/Qualité du produit
10.☐ Friend/Relative recommendation / Recomendación de amigo o pariente / Recommandation d'un(e) ami(e)/parent(e)
11.☐ Salesperson recommendation/Recomendación del vendedor/ Recommandation d'un(e) préposé(e) à la vente
12.☐ Grill size/Tamaño de la parrilla/Taille du gril
13.☐ Product warranty/Garantía del producto/Garantie du produit
14.☐ Store demonstration/Demostración en la tienda/Démonstration en magasin
15.☐ Point of purchase/Punto de compra/Lieu de vente
16.☐ Other/Otras/Autre: _____

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here ☐.

Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a usted con ofertas que puedan resultarle de interés. Si prefiere no recibir estas ofertas, por favor marque aquí ☐.

Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des offres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces offres spéciales, veuillez cocher ici ☐.

STOP

Should you encounter a problem with our product
CALL US FIRST
Do not return this product to the store.
WE CAN HELP
GRILL SERVICE CENTER
1-800-241-7548
HOURS 8AM-6PM EST Mon-Fri

Please ensure your warranty registration is complete.

Grilling Safety Checklist

- ☐ Read and understand owners manual.
- ☐ Never overfill LP cylinder. Overfilled cylinders may cause freeze-up of regulator.
- ☐ Check tubes for spider webs. Ensure valves are correctly installed in burner tubes.
- ☐ Always ensure control knobs are in OFF position and regulator is attached to tank BEFORE opening tank valve to avoid low flames.
- ☐ Perform leak test regularly.

Thank You for Your Purchase!

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